

# Set Lunch Menu


Mon - Fri 11:30am to 3:00pm

## Starters - choose one

### Orzo Greek Salad

Orzo pasta, cherry tomatoes, bell peppers, cucumber, red onion, fresh mint and olives - tossed in balsamic vinaigrette and topped with crumbled feta

### Chef's Soup of the Day

2 choices, including a vegan option   
served with crusty baguette

### Cooshti Scotch Egg

Soft boiled egg, wrapped in sausage meat, coated in breadcrumbs and baked - topped with a spicy sriracha 'slaw

## Main Courses - choose one

### Grilled Wagyu Cheeseburger add \$15

In a toasted brioche bun, with tomato, lettuce and burger sauce - served with French fries

### Hibachi Grilled Salmon Fillet add \$20

Topped with mint yoghurt - on a balsamic beetroot lentil salad, with baby spinach, asparagus, cherry tomatoes, pomegranate and crumbled feta

### Baked Chicken Breast

On a roast potatoes and charred asparagus - with a nduja butter sauce and a tomato basil concasse

### Shepherd's Pie

Minced lamb and vegetables, slow cooked in a rich gravy - topped with mashed potatoes and baked - served with minted green beans & peas

### Mixed Bean Impossible Veggie Chili

Topped with crème fraiche - served with brown rice, cheddar and crusty baguette

**\*\*Vegan Option Available\*\***

## Desserts - choose one

### Banoffee Pie

Soft banana, cream & toffee on a sweet pastry base

### Fresh Fruit Salad

## Drinks

Tea | Coffee | Soft Drink \$30

Peroni Beer | Stella Draft \$55

Chardonnay | Pinot Grigio

Prosecco | Merlot | Cab Sav

No Service Charge

2 Courses \$180

Starter & Main Course

3 Courses \$200

Starter & Main Course

plus a Dessert

Wine Specials \$250 Btl.

Cab Sab | Merlot | Prosecco

Pinot Grigio | Chardonnay

BOLLINGER ~~\$950~~ \$650

Champagne

